



EIFIX ORGANIC SCRAMBLED EGGS FROZEN

**Simple,  
delicious,  
organic.**

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## Easy to prepare. Incredibly delicious.

Eifix Organic Scrambled Eggs is one of EIPRO's many innovative convenience egg products. By using the best organic ingredients, you always achieve a consistently high quality that your customers will appreciate. The pan-ready Organic Scrambled Eggs offer hygienically safe handling, absolute culinary success and are quick to prepare. The creamy texture and appetising colour make our scrambled eggs a highlight on any buffet, in breakfast dishes or as a versatile base for creative organic dishes.

### YOUR BENEFITS AT A GLANCE

- genuine natural product in organic quality
- pan-ready Eifix Organic Scrambled Eggs, pasteurised and aseptically packaged
- carefully-selected, high-quality organic ingredients and finely-balanced seasonings help to guarantee an outstanding flavour
- excellent freeze-thaw stability
- normal liquid texture after defrosting – easy to process, like our liquid classics
- consistent colour and texture at all times
- appetisingly fresh – even when standing for a longer period of time
- ideal for many creative dishes

**PREPARATION** (The regeneration time always depends on the type of appliance used, its output and the product's temperature.)

**Defrosting:** We recommend defrosting the scrambled eggs in the fridge for 24 hours, then shake well before cooking in a pan or combi-steamer.

**In the pan:** Place Eifix Organic Scrambled Eggs in an oiled pan and cook on a medium to high heat. Slowly move the egg mixture around in the pan and avoid setting. Important: Don't cook the scrambled eggs all the way through; the best scrambled eggs are fluffy and creamy.

**In the combi-steamer:** Preheat the combi-steamer to 100 °C / 60 % steam. Grease a GN tray (approx. 66 mm high) with oil and pour in 3 litres of Eifix Organic Scrambled Eggs. Stir the scrambled eggs until smooth and place inside the combi-steamer. After 10 minutes cooking time, carefully remove the scrambled eggs from the combi-steamer and stir. Important: Don't forget the sides of the tray. Then cook for another 3 – 5 minutes (depending on the desired level of creaminess). Remove the finished scrambled eggs from the combi-steamer, stir again and serve.

**Keeping warm:** Place the finished Eifix Organic Scrambled Eggs in a 70 °C warm chafing dish. Kept warm, the scrambled eggs will continue to thicken. Don't set the temperature of the chafing dish too high, so the Organic Scrambled Eggs don't dry out. Standing time at 70 °C: at least 90 minutes.

### NUTRITIONAL VALUES (Average nutritional value per 100g)

Article description	Energy	Fat	of which saturated fats	Carbohydrates	of which sugar	Protein	Salt
Eifix Organic Scrambled Eggs, frozen	705 kJ/170 kcal	13 g	3,4 g	1,9 g	<0,5 g	11 g	1,2 g

### TECHNICAL DATA (Excerpt from our product range. Additional articles available on request.)

Article description	Packaging type	Content	Unites/Sales unit	Sales units/Layer	Sales units/Pallet	Best before date
✱ Eifix Organic Scrambled Eggs, frozen	Tetra Brik pack	1 kg	12	12	60	12 months

**The product Eifix Organic Scrambled Eggs is made with organic eggs.**

Frozen products must be stored below at least -18 °C at all times. Do not refreeze after defrosting; use immediately.



Further products from our organic range can be found on our website.



Further information and delicious recipes:  
[eipro.de/organic-egg-products/](http://eipro.de/organic-egg-products/)



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